COOKING COMICALLY

SO TO GET YOU PREPPED FOR FALL AND WINTER I'VE GOT SOME CLASSIC COMFORT FOOD FOR YOU
CHICKEN & DUMPLINGS

WELL... WE CALL IT COMFORT FOOD...
BUT IT'S USUALLY SO GOOD I END UP

EATING ENOUGH TO MAKE ME UNCOMFORTABLE

SERVES: 4

CHICKEN & DUMPLINGS

DIFFICULTY

AS EASY TO COOK AS IT IS TO EAT TOO MUCH OF

BY FREECAPES

INGREDIENTS

THE SOUP STUFF

Chicken	Chicken Broth	Cream of Chicken Soup	Canned Biscuits
~1½ lbs ~680g	4 Cups 950ml	1 10oz CAN 300ml	1lb 450g

THE CHOPPED STUFF

Onion
½

Carrots
3 small

Red Potatoes
3 medium

THE SEASONING STUFF

Onion Powder
1Tsp 2g

Basil
1Tsp 1.5g

Tumeric
½Tsp 1g

Pepper
to taste

CHOP
CHOP

LOOKING GOOD
ONCE THE CHICKEN IS DONE TRANSFER IT TO A BOWL
MAKE

SHREDDER PROUD

Chicken
~1½ lbs ~680g

Chicken Broth
4 Cups 950ml

Cream of Chicken Soup
1 10 oz CAN 300ml

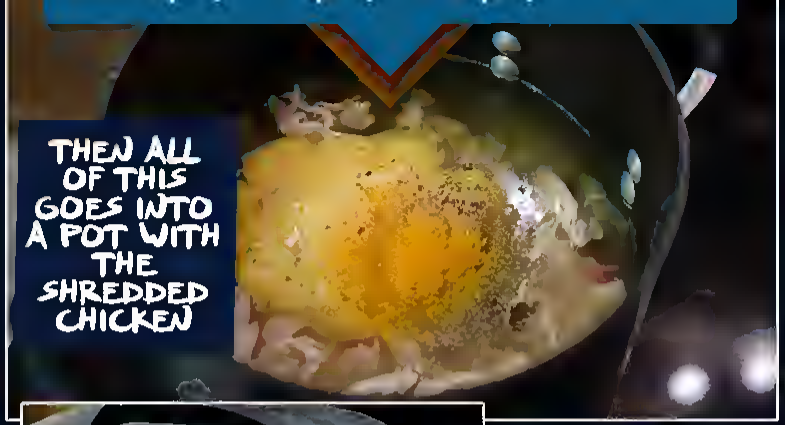
Red Potatoes
3 medium

Onion Powder
1 Tsp 2g

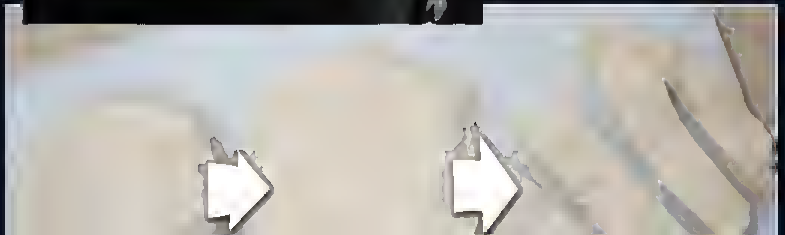
Basil
1 Tsp 1.5g

Tumeric
½ Tsp 1g

Pepper
to taste



BRING THIS MIXTURE TO A BOIL, THE REDUCE HEAT TO LOW AND SIMMER FOR ABOUT 5 MINUTES



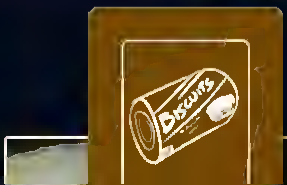
TAKE A BISCUIT

FLATTEN IT OUT

AND CUT INTO STRIPS

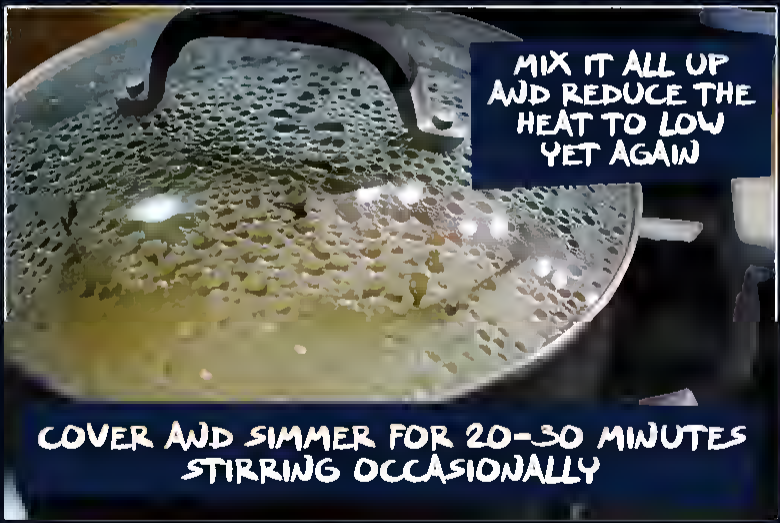
REPEAT UNTIL ALL THE BISCUITS ARE SLICED UP

UNCOVER THE POT, RETURN TO HIGH HEAT AND BRING TO A BOIL ONCE AGAIN



IN GO THE REST OF THE CHOPPED THINGS

AND THE BISCUITS



MIX IT ALL UP AND REDUCE THE HEAT TO LOW YET AGAIN

COVER AND SIMMER FOR 20-30 MINUTES STIRRING OCCASIONALLY

CLEAN UP

THE NOTES

- Yeah, I used pre-made biscuits and I don't particularly care what you think about that. It's a great time saver and it's still delicious.

- If you want to get fancy though, I've got a great biscuit recipe on the website that you could mix up and use the resulting dough for the dumplings. But, any biscuit recipe will work including Bisquick.

- I also realize that these pre-made biscuits might not exist in your country or that you might not call biscuits what Americans call biscuits. However googling "American biscuit recipe" will give you lots of usable options for the dumplings in this recipe.

- The game in the screenshot is Dustforce. It's a great unique platformer that's worth it for the soundtrack alone.

And as always

Thank you for reading

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